MAMMOTH HOT SPRINGS BREAKFAST

BREAKFAST BUFFET Ø All You Care To Eat!

Scrambled Eggs du Jour • French Toast • Bacon • Biscuits • Sausage • Sausage Gravy Home Fries • Cereal • Granola • Baked Goods • Fat-Free Yogurt • Fresh Fruit Salad Tortillas • Salsa • Shredded Cheddar Cheese • Diced Tomato • Sour Cream Includes a small juice and choice of Rainforest Alliance dark roast coffee, tea, milk or hot chocolate Adult 18.25 • Child 9.95

BREAKFAST CLASSICS

HIKER'S SPECIAL* Two eggs any style with toast and choice of bacon, turkey sausage, pork sausage or Canadian bacon. Served with choice of fresh fruit salad or home fries 14.75

TWO EGGS ANY STYLE^{*} Served with toast and choice of fresh fruit salad or home fries 12.50

BISCUITS AND SAUSAGE GRAVY Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or home fries 10.95

MONTANA MILLING OATMEAL with MILK 💋

Choice of skim or 2% 5.95 **Fixings** - Raisins, Dried Cranberries, Granola, Brown Sugar, Pecans or Blueberries 1.50 each **Substitute Organic Plant-Based Milk** Unsweetened vanilla almond or oat milk Add 1.50

VEGAN BREAKFAST BOWL Home fries topped with bell pepper, roasted tomato, chimichurri and green chilies 8.95

Toppers - Cheddar or Jack cheese add 1.50 Diced Bacon add 2.50 • Diced Tofu **add** 4.25 Two Eggs any style add 4.25^{*}

FROM THE GRIDDLE

FRENCH TOAST Three thick slices of French toast sprinkled with powdered sugar 11.50 Gluten-Free French Toast add 2.25

FRENCH TOAST F with BACON AND EGGS*

Two thick slices of French toast sprinkled with powdered sugar and served with two eggs any style and two strips of bacon 15.75 • Gluten-Free French Toast add 1.50

Montana Cream of the West SEVEN-GRAIN BUTTERMILK PANCAKES

Made from Montana grains 10.95 Fixings 1.50 each: Blueberries, Bananas, Pecans or Chocolate Chips With Huckleberries, Huckleberry Butter and Huckleberry Sauce add 3.95 Gluten-Free Pancakes Available Upon Request *F*

Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, English muffin or biscuit • Gluten-free bread is available for a surcharge of 1.50 Sugar-free syrup available upon request

Menu items made within 500 miles or sustainable and/or organic ingredients *"Consuming raw or undercooked eggs may increase your risk of foodborne illness" If you have food allergies, please inquire with your server regarding ingredients of menu items Prices do not reflect taxes or a 1.2% utility fee

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. Fried items are fried in oil that may contain gluten.

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ON THE SIDE		BEVERAGES	
One Egg*	2.25	Chilled Juice: Cranberry No Sugar Added Juice: Apple, Orange or V8 Large 4.95 Small 3.95	
Two Eggs*	4.25		
Bacon	4.95		
Canadian Bacon	4.95	Rainforest Alliance Dark Roast Coffee 3.50	
Pork Sausage	4.95	Tumblewood Teas 3.25 Big Timber, Montana - Chai, Cinnamon Bear, Earlie Grey Dawn, Snappy Lemon Ginger, Mountain Mint Chocolate, Peace of the Park	
Turkey Sausage	4.95		
Home Fries	4.15		
Biscuit	2.95	Fine Teas From Bigelow 3.15 Traditional: Earl Grey, English Teatime • Herbal: Mint Medley, Orange & Spice • Green Tea: Constant Comment	
Toast	3.00		
Bagel with Cream Cheese	3.95	Instant Hot Chocolate 3.40	
English Muffin	3.00	Milk (skim, 2%) 3.50	
Blueberry Muffin	3.75		
Fresh Fruit Salad	5.20	Chocolate Milk 3.50	
Fat-Free Vanilla Yogurt	4.50	Organic Plant-Based Milk 4.00	
Cold Cereal - Gluten-Free Cereal Available	4.25	FOR THIS AFTERNOON	
Substitute Organic Plant-Based Milk			
Granola with Milk	6.25	Please inquire about our deli lunches to go	
Substitute Organic Plant-Based Milk 🖉	add 1.50		

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh • Locally produced • Organic Third-party certified and support sustainable farming, fishing and business practices.

We work with the following partners: Franz Bakery Amaltheia Dairy Quality Foods Distributing Plate & Pantry Gourmet Foods Pitman Family Farms Grand View Sheep Cheese Yellowstone Soup Co. Montana Wagyu Cattle Company Western Sustainability Exchange Garden City Fungi Organically Grown Co. B Bar Ranch Wilcox Family Farms

Fresh Nature Foods Montana Roots **Tumblewood Teas** Cream of the West Montana Milling Big Dipper Ice Cream Oats in Coats Fat Robin Orchard Flathead Lake Cheese Mountina Cheese



Legendary Hospitality by Xanterra

Bovine & Swine Timeless Farms Western Buffalo Mulvey Gulch Ranch Seattle Fish Co. Continental Sausage Mt. Flour & Grain Gluten-Free Prairie **Bausch Farms Roots Potato Chips** Swoffle

